

## Agricultural Marketing Service, USDA

## §51.3413

### §51.3211 Diameter.

*Diameter* means the greatest dimension of the onion at right angles to a line running from the stem to the root.

#### METRIC CONVERSION TABLE

### §51.3212 Metric conversion table.

Inches	Millimeters (mm)
1/8 .....	3.2
1/4 .....	6.4
3/8 .....	9.5
1/2 .....	12.7
5/8 .....	15.9
3/4 .....	19.1
7/8 .....	22.2
1 .....	25.4
1 1/4 .....	31.8
1 1/2 .....	38.1
1 3/4 .....	44.5
2 .....	50.8
2 1/2 .....	63.5
2 3/4 .....	69.9
3 .....	76.2
3 1/2 .....	88.9
4 .....	101.6

## Subpart—United States Standards for Grades of Potatoes for Processing<sup>1</sup>

SOURCE: 48 FR 10802, Mar. 15, 1983, unless otherwise noted.

### §51.3410 Grades.

(a) “U.S. No. 1 Processing” consists of potatoes which meet the following requirements:

- (1) Basic requirements:
  - (i) Similar varietal characteristics;
  - (ii) Moderately firm; and,
  - (iii) Fairly well shaped.
- (2) Free from:
  - (i) Freezing or freezing injury;
  - (ii) Blackheart;
  - (iii) Late Blight Tuber Rot;
  - (iv) Southern Bacterial Wilt;
  - (v) Bacterial Ring Rot;
  - (vi) Insects, worms or larvae;
  - (vii) Soft rot and wet breakdown;
 and,
  - (viii) Loose sprouts, dirt and foreign material.
- (3) Free from damage by any cause.

<sup>1</sup> Compliance with the provisions of these standards shall not excuse failure to comply with provisions of applicable Federal or State laws.

(4) *Size*. Unless otherwise specified, individual potatoes shall be not less than 2 inches in diameter or 4 ounces in weight. Percentage(s) of a larger size(s) and/or a maximum size may be specified.

(b) “U.S. No. 2 Processing” consists of potatoes or usable pieces of potatoes which meet the following requirements:

- (1) Basic requirements:
  - (i) Similar varietal characteristics;
  - (ii) Moderately firm; and,
  - (iii) Not seriously misshapen.
- (2) Free from:
  - (i) Freezing or freezing injury;
  - (ii) Blackheart;
  - (iii) Late Blight Tuber Rot;
  - (iv) Southern Bacterial Wilt;
  - (v) Bacterial Ring Rot;
  - (vi) Insects, worms or larvae;
  - (vii) Soft rot and wet breakdown;
 and,
  - (viii) Loose sprouts, dirt and foreign material.

(3) Free from serious damage by any cause.

(4) *Size*. Unless otherwise specified, whole potatoes shall be not less than 1½ inches in diameter, or usable pieces shall be not less than 4 ounces in weight. Percentage(s) of a larger size(s) and/or maximum size may be specified.

### §51.3411 Usable piece.

“Usable Piece” means that portion of the potato remaining after trimming, or as it occurs in the sample:

- (a) Not have any unusable material;
- (b) Unless otherwise specified, weigh at least 4 ounces; and,
- (c) Must have at least 50% of peel remaining after trimming.

### §51.3412 Unusable material.

“Unusable Material” consists of defective portions of potatoes, and potatoes which are frozen, affected by freezing injury, soft rot, wet breakdown, insects, worms, larvae, Blackheart, Late Blight Tuber Rot, Southern Bacterial Wilt, Bacterial Ring Rot, or which are seriously damaged by internal defects.

### §51.3413 Size.

(a) The minimum size, maximum size or range in size may be specified in connection with the grade in terms of diameter or weight.